

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Gutierrez de la Vega

**Appellation** VdT Alicante

**Subzone/Locality** Sierra de Salinas

**Climate** Mediterranean

**Varieties** Monastrell (pie franco)

**Soil** Sand

**Elevation** 600 meters

**Vine Age** 70 years

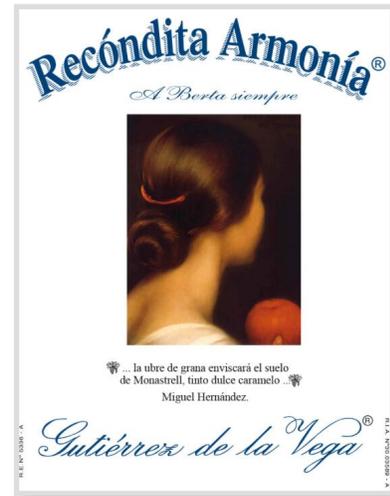
**Pruning** En Vaso (Gobelet)

**Farming** Practicing organic

**Production** 400 bottles (500ml)

**Gutierrez de la Vega**

*Recóndita Armonía Fondillon 1987*



Since 1978, **Felipe & Pilar Gutierrez de la Vega** have championed traditional winegrowing in the sun-soaked region of Alicante. Inspired by the historical wine styles of their area, the couple produce a diverse range of 14 wines, from dry to sweet, in their 19th century bodega and pay tribute to the novels, writers and composers which inspire their “*vinos de autor*” cuvées. The Gutierrez de la Vega family has brought a truly singular approach to fine winemaking in their region.

The bodega is located in the small mountain town of **Parcent**, very close to the Mediterranean Sea on the Alicante coast. The estate vineyards are here in the **Marina Alta**, and they also work with vineyards in the **Sierra de Salinas** mountains higher inland. The hot summer days and cool nights of these coastal mountains are perfectly suited for the long growing season of Monastrell and the other indigenous varieties grown here.

**Recóndita Armonía Fondillon Solera 1987** is their dulce Solera bottling of Monastrell, the most traditional wine of Alicante. Late-harvested **Monastrell** grapes which are left to dry in the vine until they become raisins, are foot trodden whole cluster, and fermented in open barrels without temperature control. The fermentation is long and slow, and the native yeast eventually stops around 16% ABV, leaving around two-hundred grams of residual sugar. After 2-3 months, the wine was manually pressed into a single 1300L American oak barrel and aged in a solera with 200 liters of wine bottled each year and 10 year old wine added to the barrel yearly to replenish the solera. This is a vibrant and complex dessert red, with intoxicating notes of menthol, toasted nuts, and orange zest, balanced by lively acidity. Pair it with aged cheeses and chocolate-based desserts, or enjoy it as its own reward at the end of your meal.